Favorite Recipes

from

The Evening Department

AMES WOMAN'S CLUB

Ames, Iowa

1968

The Evening Department of the Ames Woman's Club meets the first Monday of the month, October through May. We have a pot-luck dinner and varied programs of music, talks, demonstrations and tours.

The good food prepared by our members for the pot-luck was the inspiration for choosing this cook-book as our project. These recipes are from our members and include may of the good dishes brought to our meetings.

Proceeds from this book will go towards the purchase of the new lot of our Ames Woman's Club.

The editorial committee for this book was: Pearl Seversike, Chairman: Marie Knight, Ella Lake and Edna Hammond.

The officers for the Evening Department for the year 1967-68 are Helen Wessman, Chairman; Frieda Kanke, Vice Chairman; and Hazel Pearson, Secretary-Treasurer.

CAKES AND FROSTINGS

1. Fresh Apple Cake	Mrs. Pearl Seversike
2. Fresh Apple Cake	Mrs. Sadie Fenley
3. Applesauce Cake	Mrs. Mamie Rierson
4. Fruit Cocktail Cake	Mrs. Edwina Bailey & Mrs. Maude Wilkin
5. Fruit Cake	Mrs. Irene Klemme
6. Strawberry Cake	Mrs. Mamie Rierson
7. Jello Cake	Mrs. Lella Houck
8. Jelly Roll	Mrs. Helen Wessman
9. Date Pudding Cake	Mrs. Mildred Neiswanger

FROSTINGS

1. Butter Cream Icing	Mrs. Frieda Kanke
2. Broiled Frosting	Mrs. Edna Hammond
3. German Chocolate Frosting	Mrs. Edna Hammond
4. Dessert Topping	Mrs. Zola Boster
5. Brown Sugar Topping	Mrs. Edna Hammond
6. Queen Elizabeth Icing	Mrs. Mildred Neiswanger
7. Creamy Nut Icing	Mrs. Pearl Seversike

Fresh Apple Cake

Cream 2 cups white sugar, 1 cup shortening and 2 eggs. Sift 3 cups flour, 2 tsps. soda, 1-1/2 tsps. cinnamon and 1/4 tsp. salt. Add to the creamed ingredients.

Peel and slice 6 cups of apples. Work apples into dough. You can add 3/4 cup nuts if you wish to. Spread into a 9 x 13 inch greased pan. Bake 40 to 50 minutes at 325°.

Topping

1 pt. half and half
1 cup brown sugar
2 Tbs. cornstarch (rounded)
1/4 tsp. salt
2 Tbs. butter

Boil until thick. Add 1 tsp. vanilla; spread over the fresh apple cake. If you want to use this as a sauce to put on pieces after they are cut, add about 1/4 cup more milk.

Mrs. Pearl Seversike

Fresh Apple Cake

2 cups pared fresh apples
1 cup sugar

Mix and let stand for a few minutes.

Add:
1 cup flour
1/2 cup salad oil
1 beaten egg
salt
1 tsp. each of vanilla, soda and cinnamon
1/2 cup chopped nuts (A. W. C. pecans)

Mix all together. Pour into 8x8x2 inch pan. Bake at 350° for 40 minutes.

Icing

1/4 stick margarine melted and brown
1 cup powdered sugar
vanilla

Add cream or hot water and drizzle over top.

Mrs. Sadie Fenley

Applesauce Cake

1-1/4 cups sugar
3/4 cup shortening (scant)
2 eggs
1 tsp. vanilla
1-1/2 cups applesauce with 1-1/2 tsp. soda stirred in.

Sift these dry ingredients:

2-1/2 cups flour
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. baking powder

Plump 1-1/2 cups raisins and save 1/2 cup of water.
1 cup black walnut meats.

Cream sugar and shortening. Add eggs and applesauce and the 1/2 cup water from the raisins. Add dry ingredients and mix well. Fold in floured raisins and nut meats. Bake in 9 x 13 inch pan at 350° about 40 minutes. Frost with caramel frosting if desired.

Mrs. Mamie Rierson

Fruit Cocktail Cake

1-1/2 cups sugar
2 whole eggs

Beat very light.

2 cups flour
1-1/2 tsps. soda
1/4 tsp. salt

Sift and add to egg mixture alternately with:

1 can (303) fruit cocktail (do not drain)

Pour into 9 x 13 inch pan, greased. Before baking, spread cake top with mixture of 1/2 cup chopped nuts and 1/2 cup brown sugar. Bake 35-40 minutes at 325° approximately.

Prepare 3/4 cup sugar, 1/3 cup butter, and 1/2 cup evaporated milk. Bring to a boil and boil for 2 minutes. Remove from heat and add 1 cup shredded coconut and 1 tsp. vanilla. Spread over cake while it is still warm. (Topping will be thin, but this is okay).

Mrs. Edwina Bailey
Mrs. Maude Wilkin

Fruit Cake (No Spice)

1/2 cup orange juice
1/2 lb. candied cherries (red & green)
1/2 lb. candied pineapple
1/2 lb. raisins
1/2 lb. brazil nut meats
1 lb. dates
5 eggs
1 cup sugar
1/2 lb. butter
1 tsp. soda
2 cups flour
1 tsp. vanilla
1/2 lb. English walnuts

Cut cherries in half, cut dates, pineapple in bit size pieces. Add raisins, stir in orange juice. Let soak half a day or over night. Cream butter, add sugar. Mix well. Add eggs one at a time and beat. Stir in flour, soda, fruit and vanilla and nuts. Bake in slow oven (300° oven) for 1 to 1-1/2 hours. Bake in 3 greased one pound coffee tins lined with foil in bottom or may be baked in loaf. You can use smaller vegetable cans. Fill half full.

Mrs. Irene Klemme

Strawberry Cake

1 box white cake mix
1 package strawberry jello
1 10 oz. package frozen strawberries
1/3 cup salad oil
1/2 cup water
3 eggs

Thaw the strawberries. Disregard directions on cake box and mix the above ingredients all together in one bowl. Beat until smooth. Bake in 9 x 13 inch pan for 1 hour at 325°. Good served with whipped cream.

Mrs. Mamie Rierson

Jello Cake

Use white or yellow cake mix. To this add 4 eggs beaten, 3/4 cup water, 3/4 cup oil and one package of dry jello (lemon). Bake in an angel food cake pan (greased) for 30-40 minutes at 350°. Frost with desired frosting. Happy eating!

Mrs. Lella Houck

Favorite Jelly Roll

3 eggs
1 cup sugar
5 Tbs. water
1 cup flour
1 tsp. baking powder
dash salt
1 tsp. vanilla
1/2 cup jelly or jam

Beat eggs until light; add sugar and beat until light and fluffy. Add water, then sifted dry ingredients and vanilla. Bake in 9 x 12 jelly roll pan lined with waxed paper. Batter should be only 1/2 inch thick. Bake about 15 minutes (or until a toothpick inserted in center comes out clean) in a 350° oven. When done immediately turn out on a cloth which has been sprinkled generously with powdered sugar. Carefully remove wax paper. Spread with jam or other filling and roll carefully and quickly. Wrap in towel until cool.

Mrs. Helen Wessman

Date Pudding Cake

1 cup dates, chopped
1 cup boiling water
1 tsp. soda

Let stand until cool.

When cool add to the above:

1 cup sugar
1 egg
1 tsp. vanilla
1-1/2 cups flour
1/2 tsp. salt
1 tsp. baking powder
1/2 cup nuts
1 Tb. butter, melted

Bake in 9 inch square pan. Have oven at 350° and bake about 35 minutes or until done. While cake is baking, bring to a boil 1 cup dates, chopped; 1/2 cup sugar; and 1/2 cup boiling water. Cook until it becomes bubbly and pour on top of the cake when it comes from the oven. Serves 12-16.

Mrs. Mildred Neiswanger

Butter Cream Icing

1/4 lb. or 1/2 cup butter or margarine
1 cup sifted confectionery sugar
vanilla and almond extract

Beat butter until light and fluffy with electric beater. Add sugar, a little at a time, then the flavoring. Beat until thoroughly blended.

Mrs. Frieda Kanke

Broiled Frosting

2 Tbs. melted butter
1-1/3 cups brown sugar
2 Tbs. cream
1/2 cup coconut

Blend ingredients and spread on cake and put under broiler till bubbles. 8 x 8 cake.

Mrs. Edna Hammond

German Chocolate Frosting

1 cup evaporated milk
1 cup sugar
3 egg yolks
1 cube margarine
1 tsp. vanilla

Cook over low heat till thickens (12 minutes). Add 1-1/2 cup Bakers Angel Flake, 1 cup chopped pecans, and beat till thickens. Covers 2 layer cake.

Mrs. Edna Hammond

Dessert Topping

3 egg whites - unbeaten
1 cup sugar
1-1/2 tsp. lemon juice
1 box frozen berries - do not thaw

Beat. It will take quite a while. Serve on cake. Delicious!

Mrs. Zola Boster

Brown Sugar Topping

1 cup brown sugar
4 tsps. cream
5 tsps. butter

Boil 5 minutes. Topping for ginger bread or pudding topping.

Mrs. Edna Hammond

Queen Elizabeth Icing

5 Tbs. brown sugar
5 Tbs. cream
2 Tbs. butter

Boil 3 minutes. Ice cake then sprinkle with 1/2 cup coconut or nuts or both. This is very good on date pudding cake.

Mrs. Mildred Neiswanger

Creamy Nut Icing

Melt in saucepan 1/2 cup shortening (part butter). Remove from heat. Blend in 2-1/2 Tbs. flour, 1/4 tsp. salt. Stir in 1/2 cup milk slowly. Bring to a boil, stirring constantly. Boil 1 minute. (If mixture curdles, do not be alarmed.) Stir in 1/2 cup brown sugar (packed in cup). Remove from heat. Stir in 2 cups sifted powdered sugar. Set saucepan in cold water. Beat until consistency to spread. Stir in 1/2 tsp. vanilla and 1/2 cup nuts, chopped. Makes icing for a large cake. For small cake use half recipe.

Mrs. Pearl Seversike

CANDY

1. Kelley Caramels	Mrs. Helen Kelley
2. Fanny Farmer Fudge	Mrs. Clare Fitz
3. Divinity	Mrs. Helen Wessman
4. Sugared Nuts	Mrs. Irene Klemme
5. Sugared Nuts	Mrs. Ora Wakefield
6. Norwegian Sugared Nuts	Mrs. Irene Klemme
7. ZaSu Pitts' Apricot Candy	Mrs. Helen Wessman

Kelley Caramels

1 cup blue label Karo
2 cups sugar, white
3 cups heavy cream, (use thick cream, 40% butterfat if possible)
1/2 to 1 cup chopped pecan or English walnuts
1 tsp. vanilla

Combine, in heavy dutch oven type kettle, (large one), the Karo, sugar, and one cup of cream. Boil to soft ball stage. Add one cup cream and boil to soft ball stage. Add last cup of cream and boil to firm ball stage, about 236 degrees on candy thermometer, watching carefully and stirring so this last boiling does not burn. Take from heat, add nuts and vanilla, and pour into a buttered 7 x 11 inch pan and let cool. Put in refrigerator over night or for several hours. Turn out on wax paper, cut into strips, and then into small squares, and wrap each in wax paper. (After the mixture has come to the first boil, I turn the heat to the third setting and boil it all slowly; takes from an hour and twenty minutes to two hours or more depending on how thick the cream is.) This can only be increased by one third which uses up a whole quart of cream and 1-1/3 cups Karo, 2-2/3 cups sugar and 1-1/3 cups cream. Using a quart of cream makes three pounds.

Mrs. Helen Kelley

Fanny Farmer Fudge

2 cups sugar
2 Tbs. cocoa
1/8 lb. butter
1/2 cup cold water
1/8 tsp. salt
1 tsp. vanilla
1/2 cup nut meats

Mix together thoroughly. Cook to very soft ball stage over medium heat. Remove from fire. Add vanilla and nuts. Let stand until cool. Beat until creamy. Drop by spoonful on waxed paper.

Mrs. Clare Fitz

Divinity

2-1/2 cups sugar
1/2 cup white corn syrup
1/2 cup water
2 egg whites
1 tsp. vanilla
1 cup nut meats

Cook sugar corn syrup and water together until it will spin a thread. Pour 1/2 hot syrup into stiffly beaten egg whites, beating constantly. Cook rest of the syrup till it will harden in cold water and add it to the egg whites also. Beat until creamy, add flavoring and nuts (candied fruits may also be added). Drop by spoonfuls on waxed paper.

Mrs. Helen Wessman

Sugared Nuts

1 cup sugar
1/3 cup orange juice

Cook until mixture forms soft ball in cold water (234°). Add 1 tsp. lemon extract and 2 Tbs. butter or margarine. Beat well, mixture has a creamy look and begins to thicken. Add 2-1/2 cups walnut halfs. Stir until nuts are coated. Pour on waxed paper and pull apart when cool. Yield 1 lb. walnuts.

Mrs. Irene Klemme

Sugared Nuts

3 cups walnut meats
1-1/2 cups pecan halves
2 cups sugar
1 cup water
1/4 tsp. cinnamon

Mix ingredients in a heavy skillet. Cook until water disappears and nuts have sugary appearance. Remove from heat. Pour into a baking sheet and separate quickly with two forks.

Mrs. Ora Wakefield

Norwegian Sugared Nuts

1 lb. mixed nuts
2 Tbs. butter or margarine
2 egg whites
1 cup white sugar
1/4 tsp. salt
1/4 tsp. cinnamon
1/4 cup butter or margarine

Oven 325° F. In shallow pan arrange nuts and 2 Tbs. butter. Bake stirring often for 25 minutes or golden brown. Cool. Meanwhile in oven in shallow pan melt 1/4 cup butter. Beat egg whites until they form moist peaks. Fold in sugar, salt and cinnamon. Stir in nuts, spread over melted butter. Bake 40 minutes. Cool, then break into pieces. Makes 1 lb.

Mrs. Irene Klemme

ZaSu Pitts' Apricot Candy

3/4 cup dried apricots
1/2 cup nuts
3/4 cup shredded cocoanut
1 tsp. grated orange rind
1 tsp. grated lemon rind
1 Tbs. lemon juice

Combine apricots, nuts and cocoanut. Chop very fine. Mix with orange and lemon rinds and moisten with lemon juice. Shape into small balls and roll in confectioners' sugar. This will make approximately 50 small balls.

Mrs. Helen Wessman

CASSEROLES

1.	Many Way Meatballs	Mrs. Ethel Daniels
2.	Special Meat Balls	Mrs. Pearl Seversike
3.	Round Up	Mrs. Irene Klemme
4.	Hot Casserole	Mrs. Freda Hoffman
5.	Meal In One	Mrs. Lillian Bengston
6.	Hamburger Casserole	Mrs. Mamie Rierson
7.	Company Casserole or Spaghetti Nut Bake	Mrs. Helen Kelley
8.	Bean Roundup Casserole	Mrs. Zola Boster
9.	Chipped Beef Casserole	Mrs. Harriet Allen
10.	Corn Beef Casserole	Mrs. Nellie Cayler
11.	Scalloped Chicken	Mrs. Florence Clemens
12.	Scalloped Meat Dish (Main Meal)	Mrs. Annette Fritsch
13.	Chilighetti Casserole	Mrs. Mamie Rierson
14.	Tuna Casserole	Mrs. Myrtle Sheesley
15.	Tuna Casserole	Mrs. Blanche Kuhn
16.	Barley Casserole	Mrs. Grace Piercy
17.	String Bean Casserole	Mrs. Hazel Clausen
18.	Creamed Mixed Vegetables	Mrs. Lillian Bengston
19.	Scalloped Pineapple	Mrs. Sadie Fenley
20.	Crisp Cracker Crumbs	Mrs. Myrtle Sheesley

Many Way Meatballs

1 lb. Ground Beef
1/4 cup bread crumbs
1/4 cup minced onion
1 egg slightly beaten
1 can (10-1/2 oz.) condensed cheddar cheese soup or 1 can cream of celery or 1 can cream of mushroom soup
1/2 cup water
2 Tbs. chopped parsley

Mix beef, bread crumbs, onion, egg and salt. Shape into 24 meatballs. In skillet, brown meatballs, pour off drippings. Stir in soup, water and parsley. Cover and cook over low heat 20 minutes. Stir often. You can use oatmeal instead of bread crumbs. 4-6 servings.

Mrs. Ethel Daniels

Special Meat Balls

1 lb. hamburger
2 Tbs. onion, chopped fine
1 Tb. catsup
2 Tbs. cheese (Mozzarella grated)
1 egg
1 tsp. parsley
1/8 tsp. garlic salt
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. Accent
1 Tb. cream
8 soda cracker (crumbs)
1 can mushroom soup
1/2 cup milk

Mix the first 12 ingredients together and make into balls about the size of a walnut or a little larger. Brown in about 2 Tbs. of shortening. Put the browned meat balls in a casserole. Mix the mushroom soup and milk together and heat until blended. Pour over the meat balls and bake about 30 minutes at 350°. Serve over rice if you wish to do so, or can be served as it is.

Mrs. Pearl Seversike

Round Up

1 lb. hamburger (raw)
1 can butter beans
1 tsp. dry mustard
3/4 cup brown sugar
1 can pork and beans
1 can kidney beans
1/2 cup catsup
2 Tbs. vinegar

Mix all the ingredients. Put in greased baking dish and bake for 1 hour in a 350° oven.

Mrs. Irene Klemme

Hot Casserole

1-1/2 lb. ground beef
1 small onion
1/2 tsp. salt

Brown ground beef, onion and salt and add:

1 can cream of mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
1 No. 2 can of green beans (drained)
1 No. 2 can of lima beans or corn (drained)

Any vegetable can be substituted. Place 1 box of Tator Tots on top of the casserole. Bake at 350° for 40 minutes. Makes 1 large casserole or 2 smaller ones. I usually freeze one for future use.

Mrs. Freda Hoffman

Meal In One

1 lb. hamburger
1 medium onion, chopped
salt and pepper
1 can cream of chicken soup
1 can vegetable soup
1 cup water
2-1/2 cups potatoes, diced and raw

Crumble and brown the hamburger with onion, seasonings. Stir in soups and water. Sprinkle with potatoes. Bake one hour or until potatoes are done in a 350° oven. Serves 6.

Mrs. Lillian Bengston

Hamburger Casserole

1 lb. hamburger
1 cup celery, cut fine (par boil)
1 can mushroom soup
1 Tb. Kitchen Bouquet
1 can Chinese noodles (reserve 1/4 of the can to sprinkle over top)
1 small onion, cut fine
1 can tomato soup

Bake at 350° for 35 to 40 minutes.

Mrs. Mamie Rierson

Company Casserole or Spaghetti Nut Bake

1 pkg. cut up or curly spaghetti
2 Tbs. butter
2/3 cup fine chopped onion or 1 tsp. dried onion
2 lbs. ground chuck or hamburger
1 tsp. sugar
2 tsp. salt
1 can (7 oz.) salted mixed nuts (about)
1/4 tsp. Beau Monde (Spice Island)
1/2 tsp. Angostura bitters, maybe more
1 can sliced mushrooms
1/2 lb. cheddar cheese
1-1/2 Tbs. Worcestershire sauce
Dash of Tabasco
1/2 tsp. pepper
1 can condensed tomato soup
1 can tomato puree
1 soup can water

Cook spaghetti in large amount of salted boiling water until just tender, drain. Saute onions in butter, using large kettle that has a lid, or electric fry pan. Add ground chuck to browned onions and brown until meat is crumbly. Season with the salt and pepper, then add the remaining ingredients except about one-third of the cheese and the nuts. Add the spaghetti; mix well. Cover and simmer gently about 15 minutes. Turn into greased casserole. Sprinkle nuts, chopped if preferred, over top and press down into the mixture. Add remaining cheese to top. Bake at 350° about 30 minutes. Serves 8 to 10. May be divided into two smaller casseroles and freeze one, adding the top nuts and cheese when it is to be used and baked.

Mrs. Helen Kelley

Bean Roundup Casserole

8 slices bacon, cut up and fried
1 onion chopped
1 can pork and beans (2 lb. size)
1 can green beans, cut and drained
1 small can lima beans, drained
1 can red kidney beans, drained
1 cup catsup
1 tsp. salt
1 Tb. Worcestershire sauce
3 Tbs. vinegar
1/2 cup brown sugar

Place all in large casserole or long baking pan. Mix and bake (covered) for 1 hour at 350°. Serves 10-12.

Mrs. Zola Boster

Chipped Beef Casserole

1 can condensed cream of mushroom soup
1 cup milk
1 cup cheddar cheese (about 1/4 lb. cut finely or grated)
3 Tbs. finely chopped onion
1 cup uncooked elbow macaroni
1/4 lb. dried beef cut in bite size pieces
2 hard cooked eggs - sliced

Stir soup until creamy. Add milk, cheese, onion, uncooked macaroni and dried beef. Fold in eggs. Turn into buttered baking dish (1-1/2 qt.). Store in refrigerator (covered) at least 3 to 4 hours or overnight. Remove cover from casserole and bake uncovered about 1 hour in a 350° oven. Serves 4-6.

Mrs. Harriet Allen

Corn Beef Casserole

3 oz. macaroni
1/2 cup chopped onions
2 Tbs. fat
1/2 lb. Velveeta cheese, coarsely grated
1 12 oz. can corned beef
1 can cream of chicken or mushroom soup
1 cup milk
1/2 cup buttered crumbs or potato chips

Cook macaroni. Saute onion in fat until yellow. Chop corned beef. Combine all ingredients but crumbs or chips. Put in greased casserole. Top with crumbs and bake at 375° for 45 minutes.

Mrs. Nellie Cayler

Scalloped Chicken

Cook 1 large hen until well done, remove from bones and dice, grind skin and add to meat. To make sauce let broth cool and remove fat. To 1/2 cup fat add 3 well beaten eggs, 1/2 cup flour and enough milk to make 1 qt. sauce. Cook in double boiler and cool. Put one layer of uncooked dressing in bottom of buttered pan, add layer of sauce then diced chicken then another layer of sauce and cover with buttered bread crumbs.

Dressing: 1/2 loaf of bread broken in pieces (dry the bread in the oven until dry), 2 small onions, sage and moisten with hot chicken broth.

Bake in 350° oven for 35 minutes or until brown on top and cooked thru well.

Mrs. Florence Clemens

Scalloped Meat Dish (Main Meal)

Baking dish buttered
Layer of bread slices (crust removed)
Layer of flaked salmon or ham
Season salt and pepper

Use bits of green pepper and sliced olives. Another layer of bread slices. Top with slice of cheese on each serving. Pour over three beaten eggs mixed with 2-1/2 cups milk. Let stand over night in refrigerator. Bake 1 hour in 250° or 300° oven.

Mrs. Annette Fritsch

Chilighetti Casserole

Stir smooth a can of mushroom soup and an equal amount of milk. Add 1 cup uncooked spaghetti that has been broken into 1 or 2 inch pieces and a can of tuna. You may also add what's left of yesterdays peas, corn or green beans if you have any. Bake an hour at 350°.

Mrs. Mamie Rierson

Tuna Casserole

1 can cream of mushroom soup
Blend in 1/2 cup of milk
1 7oz. can of tuna
2 cups or 1/2 package of noodles

Cook the noodles in 7 cups of boiling salt water for 5 minutes. Drain and add cold water. Drain again. Put some cracker crumbs in the bottom of a casserole, then add alternately layers of noodles and tuna mixture. Slice 3 hard boiled eggs and put on top. Then add more cracker crumbs. Pat some butter or margarine over top and bake 30 minutes at 350°. You can use sliced tomatoes or chopped parsley and pimento.

Mrs. Myrtle Sheesley

Tuna Casserole

2 4 oz. cans shoestring potatoes
2 cans tuna, drained
1 can (13oz.) evaporated milk
1 can or 3/4 to 1 cup broiled sliced mushrooms
2 cans cream of mushroom soup
1/4 to 1/2 cup chopped pimento

Reserve 1 cup of potatoes for top. Combine remaining potatoes with other ingredients. Top with potatoes and bake in uncovered dish in moderate oven 350° for 40 to 45 minutes.

Mrs. Blanche Kuhn

Barley Casserole

1 cup quick barley
1 large onion
1 8 oz. can mushrooms and juice
1 stick (1/2 cup) margarine or butter

Brown these ingredients in the margarine or butter and place in casserole.

4 beef bouillon cubes
1 Tb. Kitchen Bouquet
garlic salt
3 cups water

Combine these ingredients and stir until bouillon cubes are dissolved. Add to barley. Cover and add more water if needed. Bake in a 375° oven for 1 hour.

Mrs. Grace Piercy

String Bean Casserole

1 can (303) green beans (2 cups)
1 can (303) wax beans (2 cups)
1 can (10-1/2 oz.) mushroom soup
1/2 cup diced American cheese

Drain juice from beans and place in greased casserole. Pour over this the soup (undiluted) and sprinkle with cheese and mix. Cover with canned onion rings (1 can). Bake at 350° for about 30 minutes. Serves 10.

Mrs. Hazel Clausen

Creamed Mixed Vegetables

2 pkg. frozen mixed vegetables

Cook vegetables very short time (directions on pkg.). Save liquid for sauce.

1/2 cup butter
2 cups liquid and milk
1/8 tsp. nutmeg
1/3 cup flour
1/4 cup Parmesan cheese
1/8 tsp. garlic salt

Place drained vegetable in buttered casserole. Add 2 Tbs. butter, 1/2 tsp. salt, 1/8 tsp. garlic salt. Pour sauce over vegetables. Top with 2 cups bread cubes. Drizzle entire surface with melted butter. Bake at 350° for 35 minutes or until bread is brown. Serves 8 - 10.

Mrs. Lillian Bengston

Scalloped Pineapple

Use No. 2-1/2 can of chunk pineapple and put in small buttered baking casserole. Mix 1 cup sugar, 1/2 cup flour and a little salt. Sprinkle over pineapple and pour on juice from can. Dot with butter and bake till thick and glossy.

Mrs. Sadie Fenley

Crisp Cracker Crumbs

Roll small package of crackers (1/4 lb.). Melt 1/4 lb. of butter in pan over low heat. Add cracker crumbs and stir continually until the crumbs are lightly browned. Cool and store in air tight container.

Mrs. Myrtle Sheesley

COOKIES

1.	Dream Bars or Honeymoon Bars	Mrs. Mamie Rierson
2.	Cookies	Mrs. Hazel Clausen
3.	25 Calorie Cookie	Mrs. Lucille Holmberg
4.	Million Dollar Sugar Cookies	Mrs. Ada Throckmorton
5.	Sugar Cookies	Mrs. Irene Klemme
6.	Sugar Cookies	Mrs. Atha Stephenson
7.	Mound Bars	Mrs. Maude Wilkins
8.	Canadian Brownies	Mrs. Margaret Toms
9.	Brownies	Mrs. Freda Hoffman
10.	Chocolate Chip Bars	Mrs. Hazel Clausen
11.	Date Nut Bars	Miss Elizabeth Ness
12.	No Roll Cookies	Mrs. Irene Klemme
13.	Saucepan Raisin Bars	Mrs. Hazel Clausen
14.	Date Drop Cookies	Mrs. Agnes Skarshaug
15.	Spice Drop Cookies	Mrs. Bernice Oxley
16.	Toffie Crispies	Mrs. Hazel McDonald
17.	Scotchies (A Cereal Cookie)	Mrs. Helen Kelley
18.	Mailable Fruit Cookies	Mrs. Mamie Rierson
19.	Marshmallow Fudge Bars	Mrs. Hazel Pearson
20.	Fruit Bars	Mrs. Mamie Rierson

21.	Frosted Orange Cookies	Mrs. Myrtle Griffith
22.	Oatmeal Refrigerator Cookies	Mrs. Agnes Skarshaug
23.	Lemon Bars	Mrs. Mamie Rierson
24.	Orange Drop Cookies	Mrs. Genevieve Thompson
25.	Graham Cracker Pecan Cookies	Mrs. Edna Hammond
26.	Overnight Macaroons	Mrs. Annette Fritsch
27.	Tea Time Tassies	Mrs. Mamie Rierson
28.	Gumdrop Squares	Mrs. Helen Kelley
29.	Pfeffernuesse (White)	Mrs. Irene Klemme
30.	Melt in Your Mouth Ginger Cookies	Mrs. Ada Throckmorton
31.	Gingersnaps	Mrs. Atha Stephenson
32.	Brown Christmas Cookies	Mrs. Irene Klemme

Dream Bars or Honeymoon Bars

Crust:
1/2 cup butter (can use part margarine)
1/2 cup brown sugar, firmly packed
1 cup sifted flour
1/2 tsp. baking powder
1/4 tsp. salt

Mix well and pat this into 9 x 9 pan. Bake at 350° F. for 10 minutes.

Spread on top:
1 cup brown sugar (firmly packed)
2 eggs
1/2 tsp. baking powder
2 Tbs. flour
1/4 tsp. salt
1 cup chopped nuts
1 tsp. vanilla
1-1/2 cups shredded coconut

It is best to drop this mixture from the tip of a teaspoon over baked crust and then spread out evenly. Bake at 350° F. about 20 to 25 minutes. Cut into bars or squares when cool.

You may also use a 12 x 8 pan, but it makes a thinner bar.

Mrs. Mamie Rierson

Cookies

1 cup powdered sugar
1/4 cup granulated sugar
1 cup margarine (soft)
1 egg (beaten)
1 tsp. vanilla
2-1/2 cups flour
1 tsp. soda
1 tsp. cream of tartar
1/2 tsp. salt
1 tsp. orange peel (Schillings)
No liquid

Mix in order given. Do not add more flour. Drop cookies on cookie sheet. Flatten with glass. Bake 12 minutes at 350°. Makes 40.

Mrs. Hazel Clausen

"The 25 Calorie Cookie"
(Each cookie 25 calories)

2 egg whites
1/2 tsp. Sweeta or that equivalent, Sweet 10 or other sweetener.
1/4 tsp. almond flavor
1/4 tsp. cream of tartar
2 Tbs. sugar
3 cups corn soya shreds

Put first four ingredients in bowl; beat. Beat in the sugar. Fold in corn soya shreds. Bake in 360° to 375° oven for 10 minutes. (Don't overbake). Makes 2 dozen low calorie cookies.

Mrs. Lucille Holmberg

Million Dollar Sugar Cookies

1 cup shortening
1/2 cup granulated sugar
1/2 cup brown sugar
1 tsp. vanilla
Pecan halves or candied cherries if desired
Granulated sugar
1 egg
2 cups flour
1/2 tsp. salt
1/2 cup chopped nuts

Cream shortening and sugars together, add vanilla and egg, beating well. Sift dry ingredients together and add nuts. Form balls the size of walnuts or make them larger if you wish and roll in sugar. Place on cookie sheets and press flat with bottom of a tumbler (dip tumbler in sugar occasionally to keep it from sticking). Decorate with pecans or cherries if you like. Bake at 350° for 10 minutes or until edges are lightly browned. Makes 3 dozen.

Mrs. Ada Throckmorton

Sugar Cookies

2 cups sugar
1 cup margarine
1/2 tsp. salt
1 tsp. soda
3 egg yolks
2 cups flour
1 tsp. cream of tartar
1/2 tsp. vanilla and lemon flavoring

Mix and let stand overnight. Make balls and roll in sugar before baking. Bake in 300° oven for 20 minutes.

Mrs. Irene Klemme

Sugar Cookies

1 cup butter
5 Tbs. sugar
2 cups flour
1 tsp. vanilla

Make into balls and roll in cinnamon and sugar. Bake for 20 minutes at 325°.

Mrs. Atha Stephenson

Mound Bars

1/2 cup melted butter
1/4 cup powdered sugar
2 cups graham cracker crumbs

Mix and pat into a 9 x 13 pan. Bake 10 minutes at 325°. Cool thoroughly. Mix 1 can Eagle Brand sweetened evaporated milk and 1 box Angel Face coconut (7 oz.). Spread over baked crumbs and bake 10 minutes at 325°. While hot, spread 6 (5¢) plain Hershey bars over top. Spread evenly and sprinkle with nuts.

Mrs. Maude Wilkins

Canadian Brownies

4 squares of chocolate
2 sticks butter or margarine

Melt together and set aside to cool.

2 cups sugar
4 eggs
1 cup flour
1 tsp. vanilla
salt
3/4 cup chopped nuts

Mix together. Grease and flour pan. Bake at 350° for 25 minutes. Don't overbake. Frost with chocolate powdered sugar frosting.

Mrs. Margaret Toms

Brownies

1 stick margarine
1 cup sugar
1 can Hershey syrup (1 lb. size)
1 cup flour
1/2 tsp. baking powder
4 eggs
1/2 cup chopped nuts

Mix together and bake at 375° for 20 minutes.

Icing: 6 Tbsp. milk
1-1/2 cups sugar
6 Tbsp. margarine

Let these three ingredients come to boil for 30 seconds. Remove from heat and add 1/2 cup chocolate chips and 1 tsp. vanilla.

Mrs. Freda Hoffman

Chocolate Chip Bars

1 cup + 2 Tbs. sifted flour
1/2 tsp. soda
1/2 tsp. salt
1/2 cup granulated sugar
1/4 cup brown sugar
1 egg
1/2 cup margarine
1 tsp. vanilla
1/2 cup ground nuts
1 cup semi-sweet chocolate chips
1 tsp. grated orange peel

Sift flour, soda and salt; add brown and white sugar, egg, shortening and vanilla. Mix. Stir in nuts, chocolate chips and orange rind. Spread dough thinly on ungreased 15 x 12 baking sheet, leaving about 1/2 inch margins. Bake at 375° about 15 minutes. Cool. Cut into bars. Makes 4 dozen.

Mrs. Hazel Clausen

Date Nut Bars

1 cup chopped nuts
1 cup sugar
3 tsps. baking powder
1 lb. dates cut fine
3 eggs beaten separately
1-1/2 cups flour
1 tsp. vanilla

Mix in order given. Pat mixture into 13 x 9 pan and bake in slow oven about 30 minutes at 350°. Cut immediately. When cool put date bars in a bag of powdered sugar and shake.

Miss Elizabeth Ness

No Roll Cookies

1 cup powdered sugar
1/4 cup white sugar
1 tsp. vanilla
2-1/2 cups flour
1 cup margarine
1 egg
1/4 tsp. lemon

Mix in order. Do not add more flour. Drop by teaspoon on cookie sheet. Flatten each cookie with bottom of glass dipped in sugar. Bake on greased sheet at 350° for 15 minutes.

Mrs. Irene Klemme

Saucepan Raisin Bars

1/2 cup shortening
1 cup sugar
1 cup water
1 cup raisins
1-1/2 tsp. pumpkin pie spice
1/4 tsp. salt
2 cups sifted flour
1 tsp. soda
1/2 tsp. baking powder
1 tsp. vanilla
ground nuts

Combine shortening, sugar, water, raisins, spice and salt and heat gently, then boil 3 minutes. Set aside to cool. Sift flour, soda and baking powder into cooled mixture. Mix well and add nuts and vanilla. Pour batter into greased 10 x 15 shallow baking pan. Bake at 350° for 20 to 25 minutes or until done. Frost with powdered sugar frosting with a bit of orange flavoring added. Cut into squares.

Mrs. Hazel Clausen

Date Drop Cookies

1/2 cup shortening
1 cup brown sugar
2 eggs beaten
1 cup nuts
1 tsp. soda dissolved in 2 Tbs. hot water
1 cup dates
1 tsp. salt
2 cups flour
1 tsp. vanilla

Cream shortening and sugar. Add beaten eggs and soda. Then add rest of ingredients in order given. Bake at 350° for 12 to 15 minutes.

Mrs. Agnes Skarshaug

Spice Drop Cookies

1/2 cup shortening
1 egg, well beaten
3/4 cup nuts
1/2 tsp. cinnamon
1/4 tsp. allspice
1/4 tsp. salt
1/6 cup hot water
3/4 cup brown sugar
3/4 cup raisins
1 cup flour
1/4 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. soda

Cream shortening and brown sugar, add well beaten egg. Sift flour with spices and add nuts and raisins. Mix all together and add quickly soda dissolved in hot water. Drop from spoon on greased pan. Bake in a moderate oven (350°) about 10 or 12 minutes.

Mrs. Bernice Oxley

Toffie Crispies

1 cup crisco
1 egg yolk
1/4 tsp. cloves
1 tsp. nutmeg
1 cup nut meats
1 cup brown sugar
2 cups flour
1 tsp. cinnamon
3/4 tsp. salt
1/2 cup ground raisins

Mix all except nuts. Spread out on cookie sheet. Pat down, leaving rough. Spread unbeaten egg white over top. Sprinkle with nuts and pat in. Sprinkle all the sugar on top that egg white will absorb. This makes a crunchy glaze. Bake 20 minutes in 350° oven and cut into bars at once.

Mrs. Hazel McDonald

Scotchies (A Cereal Cookie)

1 cup flour
1/2 tsp. salt
1/2 tsp. soda
1/2 cup shortening (Fluffo)
1 cup brown sugar
1 egg
1/2 cup coconut if desired
chocolate bits if desired
1 tsp. vanilla
1/2 cup quick cooking oatmeal
1/2 cup Pettijohn (same as oats, except it is wheat)
1/2 cup chopped pecans
1/2 to 1/4 cup wheat germ

Sift together flour, soda and salt. Cream shortening, beat in sugar. Add egg and vanilla and beat until light and fluffy. Stir in flour mixture, oats, pettijohn, pecans, wheat germ, chocolate bits and coconut (if used). Drop from teaspoon on greased cookie sheet. Flatten with glass bottom if desired. Bake in slow, 325° oven 12 to 15 minutes. Remove from pan at once. (Recipe can be doubled.) Makes about 4 dozen.

Mrs. Helen Kelley

Mailable Fruit Cookies

2/3 cup shortening
2-3/4 cups flour
1/2 tsp. salt
2-1/2 tsps. baking powder
1 tsp. vanilla
1 box (1-lb.) brown sugar
4 eggs

Sift flour with salt and baking powder. Melt shortening in a sauce pan. Add brown sugar and cool. Beat in eggs, one at a time, beating well after each addition. Add vanilla and flour mixture. Fold in 1 cup mixed candied fruit and 1 cup nut meats. Spread on cookie sheet about 12 x 18 or jelly roll pan about 11 x 15 (floured and greased). Bake at 350° for 20 to 25 minutes. The cookie sheet makes a thinner cookie bar. These can be frosted and are especially good with carmel frosting. For variation omit the candied fruit and instead sprinkle top with nuts, butterscotch chips or your own choice.

Mrs. Mamie Rierson

Marshmallow Fudge Bars

1/2 cup margarine
1/2 cup Crisco
2 cups sugar
Cream well and add 4 eggs and 1/4 tsp. salt
Add 2 tsp. vanilla and 1 cup nutmeats

Sift: 1-1/2 cups flour
1/2 tsp. baking powder
4 Tbs. cocoa

Mix all together and bake in cookie pan 10 x 15 for 15 minutes at 350°. Remove from oven and cover with miniature colored Curtiss marshmallows (7 oz.). Return to oven for 3 minutes or until marshmallows are soft. Cool and frost. Makes 24.

Frosting

1/2 cup brown sugar
1/4 cup water
6 little squares of Baker's German Sweet Chocolate

Bring to a boil for 3 minutes and add 3 Tbs. butter, 1 tsp. vanilla and 1-1/2 cups sifted powdered sugar.

If the frosting is too stiff to swirl on top of the marshmallows, add some coffee or water, a little at a time.

Mrs. Hazel Pearson

Fruit Bars

1/2 cup butter
1/2 cup white sugar
2 egg yolks beaten with 1 tsp. water
1/2 cup margarine
1/2 cup brown sugar
1 tsp. vanilla

Sift together:
2 cups flour
1 tsp. baking powder
1/2 tsp. salt
1/4 tsp. soda

Cream shortening and add sugars, vanilla and egg yolks. Blend. Add dry ingredients. Mix together to stiff dough. Pat on evenly in greased pan (9 x 14). On top sprinkle the following mixture:

1 cup crushed pineapple (drained)
1 cup flaked coconut
1/2 cup nut meats
12 dates cut fine

Mix well. Beat the two egg whites with 1 cup brown sugar and spread over top. Bake in a 350° oven about 30 minutes. Cut into bars or squares when cool.

Mrs. Mamie Rierson

Frosted Orange Cookies

3/4 cup brown sugar
1/2 cup shortening
Cream together and then add:
1 egg, well beaten and 1/2 tsp. vanilla
Mix together:
1-1/2 cups flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. grated orange peel

Add these dry ingredients alternately with 1/2 cup sour milk to creamed mixture. Drop by spoonsful onto cookie sheet. Bake at 350° for 15 minutes. Frost when cool with the following:

1 cup powdered sugar
1 Tb. butter
1/2 tsp. grated orange rind
1-1/2 tsp. orange juice
1/2 tsp. lemon juice

Mrs. Myrtle Griffith

Lemon Bars

Crust:
1/2 cup margarine
1/4 cup powdered sugar
1 cup flour
1/4 tsp. salt

Topping:
2 eggs beaten
grated rind of 1 lemon
2 Tbs. flour
powdered sugar frosting
2 Tbs. lemon juice
1 cup granulated sugar
1/2 tsp. baking powder

Mix together the margarine, powdered sugar, 1 cup flour and press into 8 inch square pan. Bake 12 minutes at 350°. Combine eggs, lemon juice, rind, granulated sugar, 2 Tbs. flour and the baking powder and pour this mixture on crust. Return to oven and bake 25 minutes more. Cool slightly, then top with powdered sugar icing to make a thin glaze. Cut into little bars or squares.

Mrs. Mamie Rierson

Oatmeal Refrigerator Cookies

1 cup shortening
1 cup brown sugar
1-1/2 cups sifted flour
1 tsp. salt
1 tsp. vanilla
1 cup white sugar
2 eggs
1 tsp. soda
3 cups quick cooking rolled oats

Shape in long roll. Chill for several hours or overnight. Bake at 350° for 12 to 15 minutes or until well done.

Mrs. Agnes Skarshaug

Orange Drop Cookies

1-1/2 cup brown sugar
1 cup shortening
1/2 tsp. salt
3 cups flour
Grated rind of 1 orange
2 tsp. baking powder
2 eggs
1 cup sour milk
1 tsp. soda

Cream sugar, shortening and eggs, add grated orange rind. Add sifted flour, baking powder, salt and soda with the milk. Beat well. Drop by teaspoons onto the cookie sheet. Bake at 350° 10 to 12 minutes.

Frost with 1/4 cup orange juice, 2 cups powdered sugar and a tablespoon of butter whipped together.

Mrs. Genevieve Thompson

Graham Cracker Pecan Cookies

1 cup margarine or butter
1 cup firmly packed brown sugar.

Mix well and add 1 cup chopped pecans. Lay whole graham crackers on large cookie sheet or two small ones.

Heat and stir mixture till margarine is melted and pour over crackers. Bake 8 to 10 minutes at 350°. Cool slightly and break apart.

Mrs. Edna Hammond

Overnight Macaroons

The night before mix together:
2 cups quick cooking oatmeal
1 cup brown sugar
1/2 cup cooking oil

Next morning mix into above mixture:
1 beaten egg
1/2 tsp. salt
1/2 tsp. almond extract

Drop by teaspoon onto greased cookie sheet. Bake at 325° for 15 minutes. Remove promptly from pan. These are crisp, crunchy and nut flavored.

Mrs. Annette Fritsch

Tea Time Tassies

Crust: 1-3 oz. package cream cheese
1/2 cup butter
1 cup flour
1 tsp. vanilla
Dash of salt

Filling: 1 cup brown sugar
1/2 cup white sugar
4 Tbs. flour

Mix together and add 2 eggs and 4 Tbs. milk (beat together first). Add 1 cup pecan nut meats, dash of salt. Roll dough quite thin. Cut with cookie cutter and line the smallest muffin pans. Fill pans about 2/3 full. (About 1 dessert spoon full to each tart. Bake at 375° for 15 to 20 minutes.

Mrs. Mamie Rierson

Gumdrop Squares
(A no shortening cookie)

4 eggs (1 cupful)
2 cups brown sugar
1 Tb. cold water
2 cups flour
1/4 tsp. salt
1/4 tsp. cinnamon
1/2 cup chopped pecans
1 cup snipped jelly strings (gumdrops easiest to cut)

Beat eggs thoroughly. To beaten eggs add sugar and water and beat some more. Sift flour with salt and cinnamon and mix a little of this into cut up gumdrops and nuts. (Don't use the black gumdrops.)

Stir flour mixture into egg mixture and fold in gumdrops and nuts. Spread into a greased rimmed cookie sheet, or two 9 x 9 inch cake pans and bake at 325° 15 to 20 minutes. While still warm, frost with icing made of 3 Tbs. frozen orange juice (not mixed with water), and enough powdered sugar to make spreading consistency. When cool cut into squares or bars.

Mrs. Helen Kelley

Pfeffernuesse (White)

1 cup sugar
3/4 cup butter or margarine
1 cup white syrup
2 eggs
1 tsp. soda in little milk
1/8 tsp. cloves
1 cup nut meats
about 2 qts. flour

Cream butter, sugar, syrup, beat eggs and add rest of the ingredients. Put in refrigerator over night. Make rolls 1 inch in diameter, cut off 1/4 inch slices and bake on ungreased cookie sheet in a 350° oven. Makes over 200 cookies.

Mrs. Irene Klemme

Melt In Your Mouth Ginger Cookies

3/4 cup shortening
1 cup brown sugar
1/4 cup molasses
1 egg
2-1/4 cups flour
1-1/2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/4 tsp. cloves
1/4 tsp. salt

Cream together sugar and shortening, add molasses and unbeaten egg. Beat thoroughly and sift together all dry ingredients and then combine with first mixture. Chill. When ready to bake make into small balls and pat out. Bake at 375° for 12 minutes.

Mrs. Ada Throckmorton

Gingersnaps

3/4 cup shortening
1 tsp. ginger
1 cup sugar
1/4 cup molasses
1 egg
2 cups flour
1/4 tsp. salt
2 tsp. soda
1 tsp. cinnamon
1 tsp. cloves

Roll in small balls and dip in sugar. Bake at 350° for 10 minutes.

Mrs. Atha Stephenson

Brown Christmas Cookies

1 cup butter or margarine
1 cup brown sugar
1 cup molasses
3/4 cup nut meats
2 eggs
4-1/2 cups flour
1/4 tsp. cinnamon
2 tsp. baking powder
1/2 tsp. salt

Cream butter and sugar. Add eggs. Stir in molasses, add dry ingredients and mix well. Refrigerate over night. Make rolls 1 inch in diameter and cut off 1/4 inch slices. Use an ungreased cookie sheet and bake in a 350° oven. Makes 300 cookies.

Mrs. Irene Klemme

DESSERTS

1.	Carrot Steam Pudding	Mrs. Myrtle Sheesley
2.	Carrot Pudding	Mrs. Ada Throckmorton
3.	Cherry or Blueberry Dessert	Mrs. Inga Nelson
4.	Cherry Dessert	Mrs. Edith Phillips
5.	Cherry Dessert	Mrs. Nellie Cayler
6.	Blueberry Dessert	Mrs. Mamie Rierson
7.	Apple Crisp	Mrs. Edna Brady
8.	Frozen Strawberry Dessert	Mrs. Sue Champlin
9.	Pineapple Dessert	Mrs. Mamie Rierson
10.	Pineapple Dessert	Mrs. Pearl Seversike
11.	Pineapple Dessert	Mrs. Edith Phillips
12.	San Francisco Strawberry Dessert	Mrs. Lucille Holmberg
13.	"You Name It" Dessert	Mrs. Inga Nelson
14.	Rice Pudding Supreme	Mrs. Freda Hoffman
15.	Graham Cracker Dessert	Mrs. Edna Brady
16.	Black Bottom Dessert	Mrs. Pearl Seversike
17.	Lemon Fluff	Mrs. Mamie Rierson
18.	Lemon Cheese Dessert	Mrs. Ora Wakefield
19.	Christmas Pudding	Mrs. Ada Throckmorton

Carrot Steam Pudding

1 egg
1 cup margarine
1/2 cup sugar
1/4 cup molasses
1 cup grated carrots
1 cup grated potatoes
1 cup flour
1/2 tsp. allspice
1 tsp. cinnamon
1 tsp. soda
1 cup of raisins or chopped dates

Mix all together well. Put in greased small cans. Fill 3/4 full. Steam for 1 hour.

Mrs. Myrtle Sheesley

Carrot Pudding

1 cup chopped carrots
1 cup chopped raisins
1 cup chopped suet
1 cup chopped potato
1 tsp. soda
1 cup flour
1 cup brown sugar
1/4 tsp. salt

Mix all ingredients and steam in individual molds 2-1/2 hours. Good warmed up.

Sauce

1/2 cup butter
1 tsp. vanilla
1-1/2 cup powdered sugar
1 egg white, well beaten

Beat until fluffy. Serve on pudding.

Mrs. Ada Throckmorton

Cherry or Blueberry Dessert

Mix 1-1/2 cup graham cracker crumbs, 1/2 cup sugar, and 1/4 cup soft butter together; pat in bottom of 8 x 11 inch pan. Cream 1/2 lb. Philadelphia Cream Cheese, 1/2 cup sugar, and two eggs. Spread on crumbs. Bake in oven at 350° for 20 minutes (or until done). While hot, sprinkle with cinnamon. Spread one can Wilderness Blueberry or Wilderness Cherry Pie Mix on top of mixture. Serve with whipped cream or ice cream. Makes 12 to 15 servings.

Mrs. Inga Nelson

Cherry Dessert

1 can Eagle Brand milk
juice 2 lemons
1 tsp. vanilla
1/2 tsp. almond extract

Stir together until it thickens; fold in 1 cup whipped cream or 1 package Dream Whip. Pour into graham cracker crust. Cover with 1 can Wilderness Cherries. Chill a few hours before serving. 9 x 12 inch pan.

Mrs. Edith Phillips

Cherry Dessert

1 can Eagle Brand milk
1/3 cup lemon juice
1/2 tsp. almond flavoring
1/2 tsp. vanilla

Put in baked pie shell. Chill well. When well set, spread with can of cherry pie filling or any pie filling. Serve with topping of whipped cream.

Mrs. Nellie Cayler

Blueberry Dessert

To 40 graham crackers, crushed, add 3 Tbs. brown sugar and 1/3 cup melted butter. Spread evenly in 9 x 13 pan. Beat 6 egg whites stiff. Add 1-1/2 cups sugar slowly, about 1/4 cup at a time and beat well after each addition; a pinch of salt added helps to make it stand in peaks. Spread over graham cracker crust and bake 15 minutes in 350° oven. This can be made day before. Before serving (about 2 hours) spread with blueberry pie filling and frost with whipped cream. Any other fruit or pie filling, optional -- cherries very good.

Mrs. Mamie Rierson

Apple Crisp

Place in greased 6 x 10 pan 5 or 6 cups sliced apples. Add 1/2 to 3/4 cups of sugar to apples. Mix the following ingredients with a fork until crumbly:

1 cup sifted flour
1/2 or 1 cup sugar
1 tsp. baking powder
1/4 tsp. salt
1 unbeaten egg

Sprinkle the above mixture over the sliced apples. Pour over all 1/3 cup melted butter. Sprinkle with 1/2 tsp. cinnamon. Bake 30 to 40 minutes in a moderate oven (350°). Makes 8 generous servings.

Mrs. Edna Brady

Frozen Strawberry Dessert

Crumb Topping:
1 cup flour
1/2 cup butter
1/4 cup brown sugar
1/2 cup chopped nuts

Mix like pie crust and when finely crumbled put in large cake pan and bake at 350° until crumbs are brown. Stir occasionally while baking. Save some for top, pat remainder over bottom of cake pan.

Filling:
1 lb. package frozen strawberries
2 egg whites
1 tsp. lemon juice
1 cup sugar

Beat about 20 minutes in large bowl. Fold in 1/2 pt. whipped cream. Spread mixture over crumbs and cover top with reserved crumbs. Put in freezer. Take out just at serving time.

Mrs. Sue Champlin

Pineapple Dessert

Crush 60 Ritz Crackers. Add 1/2 cup melted butter and mix well. Place 3/4 of mixture in a 9 x 13 pan and pat down well for crust.

Mix together: 8 egg yolks, 1 cup sugar and 1 #2 can crushed pineapple. Cook until thick and add 1 package lemon jello. Let cool. Beat the 8 egg whites stiff. Add 1 cup sugar gradually and beat until it stands in peaks. (Add a pinch of salt and cream of tarter to egg whites after they are about half beaten.) Stir the two mixtures together. Sprinkle remaining crumbs on top. Should set at leat 12 hours in refrigerator.

Mrs. Mamie Rierson

Pineapple Dessert

#2-1/2 size can grated pineapple or 3 cups -- pour juice and pineapple in a well buttered 9 x 13 pan.

1 box Duncan Hines Lemon Cake Mix, dry as it comes from package -- pour over pineapple and smooth over evenly.

1-1/2 sticks butter -- cut in small pieces and put on top of cake mix.

Bake at 350° for 40 minutes.

Mrs. Pearl Seversike

Pineapple Dessert

1 cup cream (whipped with a pinch of salt)
1/3 cup maraschino cherries (cut finely)
1 small can crushed pineapple
1/2 cup English walnuts (chopped)
1 cup powdered sugar
1 tsp. vanilla
1 package vanilla wafers (rolled)

Whip cream and add all ingredients except vanilla wafers. Place layer of wafer crumbs on bottom of dish. Cover with whipped cream mixture then another layer of crumbs. Top with crumbs. Let stand several hours. Serve with whipped cream.

Mrs. Edith Phillips

San Francisco Strawberry Dessert

Fill a low, wide green pottery bowl with luscious sliced strawberries, sprinkled with sugar.

Fill a matching pitcher with ice-cold boiled custard, flavored with almond extract. (May use any pudding mix, made thinner for pouring.)

Miniature lady fingers and sponge drops may be served with dessert. A simple dessert but the memory will linger, long after.

Mrs. Lucille Holmberg

"You Name It" Dessert

1/2 lb. vanilla wafers crushed
1/2 cup butter
1 cup powdered sugar
2 eggs
1 cup cream (whipped) measure before whipping
3/4 cup nut meats
chopped maraschino cherries

Spread half the crushed vanilla wafers in the bottom of an 8 inch square pan. Combine the butter, sugar, and well beaten eggs; spread over crumbs in pan. Combine cream, nut meats, and cherries; spread on egg-butter-sugar mixture. Then put rest of crumbs on top. Chill. Makes 9 servings.

Mrs. Inga Nelson

Rice Pudding Supreme

1 cup raw rice (washed in cold water)
1 quart milk
1/2 tsp. salt

Use a large casserole (2 qt. size). Combine and bake in oven at 325° for 1 hour. Remove from oven and stir. Add 1 Tbs. butter.

Mix together:
2-1/2 cups of half and half cream
1/2 cup sugar
1 Tbs. flour

Combine these last 3 ingredients and cook until slightly thick. Add 1 tsp. vanilla.

Combine baked rice and cream sauce together. Sprinkle brown sugar on top and raisins if desired. Can be served either hot or cold.

Mrs. Freda Hoffman

Graham Cracker Dessert

Cook in double boiler:
2 egg yolks beaten
1/2 cup sugar
1/2 cup milk
Pinch of salt

Dissolve one envelope of Knox Gelatine in 1/4 cup cold water; put into custard and cool. Then add 2 egg whites beaten and 1/2 pt. cream whipped. (One envelope of Dream Whip may be used instead of the whipped cream.) Roll 12 graham crackers and mix with 3 Tbs. of soft butter and 3 Tbs. of brown sugar. Put half of graham cracker mix in bottom of pan and the other half on top. Flavor pudding with vanilla. Set in refrigerator. 8 x 10 pan or casserole. Cut into squares.

Mrs. Edna Brady

Black Bottom Dessert

Crush 18 graham crackers, 5 Tbs. melted butter - Mix together and press into 9 x 9 pan.

Custard: 3 cups milk
1 cup sugar
2 Tbs. cornstarch
Pinch of salt
4 egg yolks beaten

Mix sugar, cornstarch and salt together and add to the milk. Cook in a double boiler until thick, add a little of this to the beaten egg yolks. Stir well while you do this. Pour this into the cooked custard and cook until thick. Put half of this custard in another pan and add 2 squares of melted chocolate. Cool. Add 1 tsp. vanilla and spread on crumbs. Dissolve: 1 envelope of plain Knox Gelatine in 4 Tbs. cold water. Dissolve over hot water. Add to the remaining custard. Cool. Beat 4 egg whites and add 1/2 cup sugar, 1/8 tsp. cream of tarter and 1 tsp. vanilla. Fold this into the custard. Pour on top of chocolate layer. Chill. Spread with 1 cup whipped cream or Dream Whip. Top with grated chocolate or chocolate curls. Chill over night.

Mrs. Pearl Severside

Lemon Fluff

1 angel food cake (regular size)
2 packages lemon pudding
1 package lemon chiffon pie filling
2 lemons

Make lemon pudding according to directions and add this extra: 1 cup water, 1/2 cup lemon juice, grated rind of 1 lemon, plus 8 Tbs. sugar (which means for both packages).

Make lemon chiffon pie filling according to directions using 1/4 cup lemon juice and 1/4 cup water (in place of the 1/2 cup cold water).

Beat two egg whites with 4 Tbs. sugar. Beat until it stands in peaks. Add to chiffon pie filling and beat until well blended.

Cut off brown of the cake and line pan - brown side down. Tear angel food cake into pieces and toss into pan 9 x 13. Use pyrex or enamel pan. Can use larger pan if you want thinner pieces. The above size is deep.

Cook lemon pudding first. While hot, pour over cake. Let cool, then make chiffon pie filling and spread over lemon pudding. Refrigerate. Can be made day before serving. Frost with whipped cream an hour before serving if desired. This is an original.

Mrs. Mamie Rierson

Lemon Cheese Dessert

Step 1: 30 squares graham crackers rolled fine
1/4 lb. butter melted
2 Tbs. powdered sugar

Mix crumb mixture. Reserve 1/2 cup for topping. Press remaining crumbs into a 9 x 13 pan and refrigerate while preparing the filling.

Step 2: 8 oz. package cream cheese (room temperature)
1-1/2 cups sugar

Cream together well.

Step 3: In another pan dissolve:
1 package lemon gelatine in
1/2 cup boiling water, then add
1/2 cup cold water and juice of 1 lemon
1 tsp. lemon flavoring
1 tsp. vanilla

Step 4: Fold gelatine mixture, when cold, but not set, into the cheese-sugar mixture.

Step 5: Whip 1 can Pet Evaporated Milk (13 oz. size). Fold into the lemon-cheese mixture. Pour into the crust lined pan and sprinkle the 1/2 cup crumbs over the top. Refrigerate over night. Cut in squares to serve either with or without whipped cream. Serves 16 or more.

Mrs. Ora Wakefield

Christmas Pudding

Mix:
1 cup flour
1 tsp. soda
1 cup sugar, brown or white
1/2 tsp. salt
1 egg

Add 1 lb. can fruit cocktail mix. Do not drain. Pour into 9 x 9 greased pan. Sprinkle on top - 1/2 cup brown sugar and 1/2 cup chopped nuts. Bake at 350° for 35 minutes. Good served with whipped cream or ice cream.

Mrs. Ada Throckmorton

JAMS, JELLIES, RELISHES AND SPREADS

1.	Rhubarb Jam	Mrs. Mamie Rierson
2.	Grape Jelly	Mrs. Mamie Rierson
3.	Cranberry Relish	Mrs. Clare Fitz
4.	Garden Relish	Mrs. Mamie Rierson
5.	Lemon Cheese Curd	Mrs. Florence Waltmire
6.	Toasted Sandwich Spread	Mrs. Annette Fritsch

Rhubarb Jam

4 cups sugar
5 cups rhubarb, cut fine

Bring to boil and cook 15 minutes. Add 1 package strawberry or raspberry jello. Stir until dissolved. Pour in scalded, sterilized glasses and paraffin. Keeps in refrigerator.

Mrs. Mamie Rierson

Crystal Clear Grape Jelly

Made from frozen concentrated juice - makes 12 six ounce glasses.

Place paraffin in pan over low heat to melt. Open 3 six oz. cans frozen grape juice thawed. Combine 6-1/2 cups sugar, 2-1/2 cups water in 8 quart kettle. Place over high heat; bring to full rolling boil stirring constantly. Boil hard 1 minute. Remove from heat. Stir in 1 bottle Certo Fruit Pectin. Add the thawed grape juice and mix well. Pour immediately into scalded glasses. Seal with 1/2 inch melted paraffin.

Mrs. Mamie Rierson

Cranberry Relish

1 lb. cranberries
2 cups sugar
2 oranges

Wash one pound cranberries and grind, then grind two oranges and mix together with two cups sugar. Let stand over night or so before using.

Mrs. Clare Fitz

Garden Relish

4 cups onion
1 large head cabbage
14 green tomatoes
6 green peppers
3 red peppers (sweet)

Can substitute pimentoes for red peppers but add just before cooking and cut in small pieces.

Mix the above real well and mix in 1/2 cup salt and let stand all night. Next morning rinse through a strainer or collander until dry. To the ground ingredients add:

6 cups sugar
1 Tb. celery seed
2 Tbs. mustard seed
1-1/2 tsp. Tumeric
4 cups cider vinegar

Mix or blend very good and cook 15 minutes. Stir while cooking. Can while hot.

Mrs. Mamie Rierson

Lemon Cheese Curd

8 oz. sugar
4 oz. butter
3 eggs (beaten)
2 lemons - grated or ground, rind and juice

Cook in double boiler until thick. Stir frequently. Put in jelly glasses.

Note: This was used instead of jelly on the breakfast toast in England.

Mrs. Florence Waltmire

Toasted Sandwich Spread

1 can Treet or luncheon meat
1/2 lb. sharp cheddar cheese
1 medium sweet onion
Salt and pepper to taste
Mayonnaise
1 Tb. Worchestershire Sauce

Grind meat, cheese and onion. Mix in enough mayonnaise to spread easily. Spread on split buns or small squares of bread and toast in oven.

Mrs. Annette Fritsch

MEATS, POULTRY, SOUPS and SAUCES

1. Barbequed Spareribs — Mrs. Irene Klemme
2. Meat Loaf — Mrs. Mamie Rierson
3. Meat Loaf — Mrs. Ethel Daniels
4. Mother's Ham Loaf — Mrs. Helen Wessman
5. Ham Oriental — Mrs. Mary Clark
6. Swedish Meat Balls — Mrs. Helen Wessman
7. Chicken Loaf — Mrs. Lillian Bengston
8. Chicken Delight — Mrs. Hazel McDonald
9. Ginger-Peachy Chicken Bake — Mrs. Lucille Holmberg
10. Oxtail Stew — Mrs. Genevieve Thompson
11. Refrigerator Soup — Mrs. Florence Waltmire
12. Mushroom Sauce — Mrs. Lillian Bengston

Barbequed Spareribs

1/2 cup catsup
1/4 cup vinegar
1/4 cup white sugar
1/2 tsp. salt
1 tsp. dry mustard
1 onion (chopped fine)
1/2 tsp. chili powder
2 lbs. spareribs

Combine ingredients for sauce. Pour sauce over ribs. Cover and bake in 375° oven for 45 minutes. Remove cover and brown 45 minutes. (Baste often the last 45 minutes).

Mrs. Irene Klemme

Meat Loaf

1-1/2 lbs. ground beef
1/4 cup chopped onion
1/4 tsp. pepper
1 egg, beaten
3/4 cup oatmeal (uncooked)
1-1/2 tsp. salt
1 cup tomato juice

Combine all ingredients. Pack firmly into an ungreased 8-1/2 x 4-1/2 x 2-1/2 inch loaf pan. Bake at 350° for 1 hour and 15 minutes. Let stand 5 minutes before slicing. Serves 8.

Mrs. Mamie Rierson

Ham Loaf

2 lbs. fresh lean pork, ground
2 lbs. smoked ham, ground
2 cups crushed graham crackers
1 cup milk
1-1/2 tsp. salt
2 eggs, beaten

Mix and form in a loaf and cover with the following sauce:

1 cup tomato sauce (Hunts)
1-1/2 cups brown sugar
1/2 cup vinegar

Mix well. Bake loaf at 350° for 2 hours, baste often with the sauce. After meat starts to bubble turn temperature down to 325°. Use judgement in amount of milk. I often use just half of the recipe. Use ground round in place of lean pork if you like a less greasy loaf.

Mrs. Ethel Daniels

Mother's Ham Loaf

2 lbs. ground lean ham
1/2 lb. ground lean pork
1/2 lb. ground lean beef

Have the butcher grind these together for you so they are well mixed. To this add:

3 eggs
1 green pepper chopped very fine
1 medium size onion chopped very fine
1/2 tsp. salt and dash of pepper
3/4 cup oatmeal

Mix very well and add enough half and half or milk to make a moist loaf, but one that holds its shape well. Bake in a large loaf pan or 8 x 11 cake pan at 350° for 1-1/2 hours.

Mrs. Helen Wessman

Ham Oriental

2 cups medium white sauce
1/2 lb. processed cheese
1 small onion, diced
1 small green pepper, cut in strips
1 small can mushrooms
2 Tbs. horseradish
3 cups cooked and cubed ham

Cook mushrooms and onion in 2 Tbs. butter. Add cheese to white sauce and stir until melted. Add mushrooms, onion, horseradish and ham, adding the green peppers last (green pepper should not cook). Serve over french fried noodles or fluffy rice. Serves 6.

Mrs. Mary Clark

Swedish Meat Balls.

2 Tbs. butter
3 Tbs. minced onion
1 cup fresh bread crumbs
1 cup milk
3/4 lb. ground round steak
1/4 lb. ground veal
1/4 lb. ground pork
1 egg
salt and pepper
1/2 tsp. fresh ground allspice
1/4 cup flour
3/4 cup cream or milk

Melt butter and saute onions until golden brown. Soak bread crumbs in 1 cup milk; add meat, egg, onion, salt, pepper and allspice and mix lightly but thoroughly. Shape into balls any desired size. Melt additional butter in skillet to cover bottom of pan, and brown meat balls over medium heat. Shake pan frequently to keep round shape of meat balls. When browned add small amount of water and cook covered for 1/2 to 1 hour depending on the size of the meat balls. When done remove to serving dish and add the cream or milk to pan juices. Simmer for 5 minutes, stirring occasionally. Pour gravy over meat balls and serve hot.

Mrs. Helen Wessman

Chicken Loaf

1 4 lb. chicken, cooked, boned and diced
3 cups broth
6 cups bread crumbs (cube and toast)
2 tsp. poultry seasoning
1 cup mushroom soup
2 eggs, beaten
1/2 tsp. baking powder
1 Tb. finely cut celery
salt and pepper

Mix and place in greased 9 x 13 pan. Sprinkle crushed potato chips on top. Bake at 350° for 40 minutes. Serve with mushroom sauce. Serves 12.

Mrs. Lillian Bengston

Chicken Delight

1 5 lb. chicken, stew and bone
1 qt. stock
2 cups cooked rice, drained (can use more)
1 cup thick white sauce or mushroom soup
H
Heat stock, add rice, sauce, and chicken.
1 cup mushrooms
1-1/2 cups almonds, split
1 can pimento, cut up

Place in large pan, cover with buttered bread crumbs. Bake over 2 hours in a 350° oven.

Mrs. Hazel McDonald

Ginger-Peachy Chicken Bake

1 three pound fryer (cut in half)
1/2 cup Crisco
1/4 cup flour
2 tsp. salt

Glaze:
1/4 cup honey
1 tsp. ginger
1 Tb. peach juice
Blend and heat

Garnish:
4 peach halves
Sour cream
Coconut
Ginger leaves (if available or parsley

Method: Wash chicken halves, pat dry. Shake chicken in bag containing the 1/4 cup flour, 2 tsp. salt. Melt Crisco, brown chicken on both sides. Place chicken in baking pan, add 3 Tbs. of Crisco it was browned in. Brush with Honey Glaze. Make a tent of aluminum foil to cover chicken. Bake in 350° pre-heated oven, about 45 minutes. During baking, brush with Honey Glaze several times.

A few minutes before serving time, arrange peach halves around chicken. Brush peach halves with glaze. Top with a blob of sour cream, sprinkle with coconut and leave in oven until peaches are heated, and coconut is browned. This takes only a few minutes.

Allow half a chicken per serving, with 2 peach halves. Garnish with ginger leaves or parsley.

Mrs. Lucille Holmberg

Oxtail Stew

1 meaty large oxtail cut into segments
1/4 cup flour
2 tsp. salt
1/2 tsp. pepper
3 Tbs. bacon fat
1 chopped garlic clove
1 bay leaf (size of nickel)
1 quart water
3 Tbs. catsup
3 Tbs. Worchestershire sauce
1 tsp. sugar
1/2 tsp. paprika
1/2 cup chopped celery
2 cups chopped onion

Roll meat in mixture of flour, salt and pepper and brown in bacon fat. Add rest of the ingredients, stir to mix and simmer for about three hours or until the meat is tender.

For gravy, make a paste of 1 Tb. flour and a little water. Stir gently into the stew and cook until thickened.

For a meal-in-one, cook potatoes, carrots, rutabagas, and any other vegetable you may wish, separately. Put them in a large serving bowl and pour the stew over them.

Serve piping hot with a crunchy salad, bread, butter and dessert.

Mrs. Genevieve Thompson

Refrigerator Soup

Saute 2 cups sliced celery, 1 cup sliced onion and 1 cup sliced carrots. Add 1 cup tomatoes, 4 Tbs. of green pepper and 1 cup mushrooms, cut ine.

fine. Cook 5 minutes. Add 4 cups meat broth and 1 cup finely cut potatoes and cook 15 minutes. Add 1/2 tsp. of Accent, 1 tsp. seasoning salt and 2 Tbs. chopped parsley. This can be frozen in 1 pt. containers. When wanted make 2 cups white sauce and add 1 pt. frozen vegetable soup. Serve hot.

Mrs. Florence Waltmire

Mushroom Sauce

2 cups chicken broth
2 small cans mushrooms, cut up
1/4 cup cream
1 tsp. chopped parsley
1 tsp. lemon juice
1/2 cup butter
1/4 cup flour
1/4 tsp. paprika
salt to taste

Mix butter, flour and cream Add rest of ingredients slowly and cook till thick. Serve hot over chicken loaf. Can be made before and frozen.

Mrs. Lillian Bengston

PIES

1.	Never Fail Pie Crust	Mrs. Myrtle Griffith
2.	Mazola "No Roll" Pie Shell	Mrs. Ethel Daniels
3.	Graham Cracker Crust	Mrs. Mamie Rierson
4.	Hershey Bar Pie	Mrs. Mamie Rierson
5.	Hershey Bar Pie	Mrs. Lella Houck
6.	Grasshopper Pie	Mrs. Florence Clemens
7.	Spy Pie	Mrs. Edna Brady
8.	Strawberry Pie	Mrs. Ella Lake
9.	Ice Cream Pumpkin Pie	Mrs. Pearl Seversike
10.	Pumpkin Chiffon Pie	Mrs. Harriet Allen
11.	Fairy Pie	Mrs. Mamie Rierson
12.	French Pie	Mrs. Irene Klemme
13.	Snow Pie	Mrs. Charlotte Whitney
14.	Mince Meat	Mrs. Irene Klemme

Never Fail Pie Crust

2 cups flour
3/4 cup Crisco
6 Tbs. ice water
1/4 tsp. salt

Makes two large crusts.

Mrs. Myrtle Griffith

Mazola "No Roll" Pie Shell

Single 9 inch pie crust:

Sift 1-1/2 cups sifted all purpose flour, 1-1/2 tsp. sugar, 1 tsp. salt in pie pan. Combine 1/2 cup Mazola oil and 2 Tbs. milk in measuring cup. Whip with fork. Pour all at once in center of flour mixture. Mix with fork. Press evenly with fingers to line bottom and sides of pan. Fill as desired; bake as required for filling used. For baked shell: prick entire crust. Bake in hot oven (425°) 12 to 15 minutes.

Mrs. Ethel Daniels

Graham Cracker Crust

1/2 cup butter, melted
18 graham crackers, crushed
1 Tb. powdered sugar

Mix and press into an 8 inch pie pan.

Mrs. Mamie Rierson

Hershey Bar Pie

Heat 1/2 cup milk and 15 marshmallows in a double boiler until melted. Add 4 plain Hershey bars, 1/2 cup nut meats. Cool this mixture and then add 1 cup whipping cream. Pour into an 8 x 8 inch pie pan which has been lined with a graham cracker crust. You can save a few crumbs to sprinkle over top or serve with whipped cream or decorate with shaved semi-sweet chocolate.

Mrs. Mamie Rierson

Hershey Bar Pie

5 almond Hershey bars
1/2 cup milk
17 marshmallows

Melt in a double boiler and cool. Now fold into 1/2 pt. whipped cream and put into a graham cracker crust or another baked crust. Refrigerate over night.

Mrs. Lella Houck

Grasshopper Pie

For the crust, blend 1-1/2 cups chocolate wafer crumbs and 1/3 cup melted butter. Save 1/4 cup of mixture for topping. Press into pan. Bake in moderate oven (350°) for 10 minutes. Cool.

For the filling, melt in double boiler 24 large marshmallows in 1/2 cup of milk. Cool. Whip 1 cup of cream and fold into marshmallow mixture. Add 4 Tbs. cream de menthe, 4 Tbs. cream de coco and put into crust. Freeze for several hours.

Mrs. Florence Clemens

Spy Pie

1 10 oz. pkg. frozen raspberries or strawberries
1 cup sugar
1 Tb. lemon juice
2 egg whites, beaten

Put in mixer bowl and break up frozen fruit with fork and whip until thick. Fold in 1 pkg. Dream Whip (prepared) and beaten egg whites. Put into two baked pie crusts and freeze. Wrap well to store. Keeps for several days.

Mrs. Edna Brady

Strawberry Pie

Dissolve 1 pkg. (3 oz.) Strawberry Jello in 1-1/4 cups boiling water. Stir in 1 pt. vanilla ice cream until melted. Chill until very thick, fold in 1 cup sweetened strawberries or 1-10 oz. pkg. drained frozen strawberries. Pour into 8 inch pie crust. Chill until firm.

Mrs. Ella Lake

Pumpkin Chiffon Pie

1 envelope unflavored gelatin
1/4 cup cold water
1/2 tsp. nutmeg
3/4 cup brown sugar
2 cups pumpkin
1/2 tsp. vanilla
1-1/4 tsp. cinnamon
1/4 tsp. ginger
1 tsp. salt
3/4 cup milk
1 cup cream, whipped
1-9 inch crumb crust or baked shell

Soften gelatin in water. Combine spices, salt and sugar in top of double boiler. Mix well. Stir in milk and pumpkin. Place over boiling water and heat to boiling point. Add gelatin and stir until dissolved. Remove from heat and cool. Fold in whipped cream and vanilla. Pour into shell and chill until firm. Garnish as desired. Serves 6.

Mrs. Harriet Allen

Ice Cream Pumpkin Pie

1 baked 9" pie shell
1/2 cup sugar
1/2 tsp. Nutmeg
1 qt. vanilla ice cream
1 cup pumpkin
1/2 tsp. salt
1/2 tsp. ginger

Soften ice cream a little and mix with all the other ingredients. Pour in pie shell and freeze.

Mrs. Pearl Seversike

Fairy Pie

3 egg whites - pinch of cream of tarter and salt
1 cup sugar
12 dates cut fine
12 soda crackers, crushed fine
1/2 cup nut meats, pecans
1/2 tsp. vanilla

Beat egg whites and add the 1 cup sugar gradually and beat until it stands in peaks but not too dry. Combine the cracker crumbs, dates and nut meats and vanilla and fold into egg white mixture. Pour into oiled 8 inch pie pan. Bake at 350^{o} about 25 minutes. Can be served with whipped cream.

Mrs. Mamie Rierson

French Pie

1 lb. wafers (rolled)

1st layer: 1/2 of rolled wafers
2nd layer: 1/4 cup sugar, 2 eggs, 2 cups powdered sugar. Beat.
3rd layer: 1 cup crushed pineapple thickened with 1 Tb. cornstarch and sweetened.
4th layer: 1 cup cream, whipped, 5 oz. maraschino cherries
5th layer: sliced bananas
6th layer: last half of wafers on top.

Chill 24 hours before serving.

Mrs. Irene Klemme

Snow Pie

1/3 cup pineapple juice
2 Tbs. lemon juice
Water
1 cup sugar
4 rounding Tbs. cornstarch
Whites of 2 or 3 eggs

Add the lemon juice to the pineapple juice and enough water to make one cup. To this add the cup of sugar which has been sifted with the corn starch. Place in double boiler and stir constantly until thick. Cool thoroughly; then add the beaten whites of the eggs. Put in baked crust and top with whipped cream. Nuts or maraschino cherries may be added to the whipped cream or sprinkled over the top.

Mrs. Charlotte Whitney

Mince Meat

2 qts. cooked ground beef
2 qts. apple sauce
1 cup suet, chopped fine
2 large boxes raisins (15 oz)]
4 cups sugar
1 cup molasses
1 cup vinegar
2 Tbs. cinnamon
1/2 Tbs. nutmeg
1/2 Tbs. cloves
1-1/2 Tbs. salt
2 cans pineapple chunks (#2 cans)

Mix all together and cook until well done. This makes over 4 qts. of mince meat.

Mrs. Irene Klemme

QUICK BREADS, ROLLS, COFFEE CAKES

1.	Pumpkin Bread	Mrs. Marie Knight
2.	Banana Loaf	Mrs. Charlotte Whitney
3.	Zenobia Ness's Nut Bread	Miss Elizabeth Ness
4.	Apricot Bread	Mrs. Lella Houck
5.	Gingerbread (small size)	Mrs. Marie Knight
6.	Bran Muffins	Mrs. Freda Hoffman
7.	Bran Muffins	Mrs. Marie Gesler
8.	Banana Muffins	Mrs. Ella Lake
9.	Cottage Cheese Rolls	Mrs. Freda Hoffman
10.	Dilly Bread	Mrs. Irene Brendeland
11.	Coffee Cake	Mrs. Florence Clemens
12.	In Orbit Coffee Cake	Mrs. Frieda Kanke
13.	Sour Cream Coffee Cake	Mrs. Irene Klemme
14.	Bohemian Coffee Cake	Mrs. Clare Van Voorhis

Pumpkin Bread

3-1/2 cups flour
3 cups sugar
2 tsps soda
1 tsp. cinnamon
1 tsp. nutmeg
1 speck cloves
1-1/2 tsps. salt
1 cup oil
4 eggs
2/3 cup water
1 can pumpkin

Mix all dry ingredients. Add unbeaten eggs, oil and water. Bake at 350°.

Mrs. Marie Knight

Banana Loaf

2 cups flour
1 cup mashed bananas
1 tsp. baking powder
1/2 cup butter
1 cup sugar
1/2 tsp. soda
3 Tbs. milk
1/2 cup nut meats

Cream butter. Add sugar gradually. Add beaten egg. Combine soda, sweet milk, and banana pulp. Add to butter and sugar mixture. Bake 40 minutes at 350°.

Mrs. Charlotte Whitney

Zenobia Ness's Nut Bread

3 cups white flour
1 cup milk
1/2 cup sugar
1 cup nut meats
1 cup raisins

Add to flour and mix thoroughly. Add 3 tsps. baking powder and 1 tsp. salt. Let raise 20 minutes before baking. Bake at 350° for 45 minutes in 8-1/2 x 5 inch pan. Makes one good loaf.

Miss Elizabeth Ness

Apricot Bread

Soak for 30 minutes 1 cup dried apricots. Drain and cut into pieces.

Mix together thoroughly:
1 cup sugar
2 Tbs. shortening
1 egg

Stir in:
1/4 cup water
1/2 cup orange juice

Sift together:
2 cups flour
2 tsps. baking powder
1 tsp. salt
1/4 tsp. soda

Blend in 1/2 cup chopped nuts, the apricots and pour in lined greased loaf pan. Let stand 15-20 minutes. Then bake 55-65 minutes in 350° oven or until pick comes out clean. Remove from pan and cool on rack. Good eating!

Mrs. Lella Houck

Ginger Bread (small size)

Cream together:
1/4 cup shortening
1/2 cup sugar
1 well beaten egg
1/4 cup molasses (Waconia)

Sift together and add to the above:

1 cup flour
1 tsp. each - ginger, cinnamon, and soda
1/4 tsp. salt

Mix well and add: 3/4 cup boiling water

Mixture will be real thin. Bake in oven 25 - 30 minutes at 375°.

Mrs. Marie Knight

Bran Muffins

Mix and cool:

1 cup boiling water
2-1/2 tsps. soda
1/2 cup shortening

Add:

1 cup sugar
2-1/2 cups flour
2 eggs, beaten
3 cups Bran Buds
1/2 tsp. salt
2 cups buttermilk, added last

Bake at 375° for about 20 minutes. Will keep for weeks. Do not stir when taken out from time to time.

Mrs. Ella Lake

Bran Muffins

Pour 1 cup boiling water over 1 cup 100% Bran. Cool. Cream 1 cup sugar and 1 stick margarine. Add 2 eggs and 2 cups of buttermilk. Sift together 2-1/2 cups flour, 2 tsps. soda, 1/2 tsp. salt and add to mixture. Fold in the cooled 1 cup of 100% Bran and 2 cups of Kellogg's All-Bran. Bake at 400° in greased muffin tins for 25 minutes.

Mrs. Freda Hoffman

Banana Muffins

1-1/2 cups flour
1 cup sugar
1/2 cup shortening
1 cup bananas
1 egg
1 tsp. soda
1 tsp. salt
1 Tb. hot water
vanilla

Mix as given and bake in greased muffin pans at 350°.

Mrs. Irene Brendeland

Cottage Cheese Rolls

1 package dry yeast soaked in 1/4 cup warm water

1 egg well beaten with 1/3 cup sugar, 1/3 cup melted butter or margarine, and 1 cup cottage cheese.

Beat well - add yeast mixture, add 3 cups flour and 1-1/2 tsps. salt till soft dough is formed. Let rise until double in bulk. Make clover leaf rolls in muffin tins. Let rise double in pan. Bake at 375° for 12-15 minutes.

Mrs. Freda Hoffman

Dilly Bread

1 package yeast (dry or compressed) dissolved in 1/4 cup warm water
1 cup cottage cheese (heat to luke warm)
1 Tb. sugar
1 Tb. instant minced onion
1 Tb. butter or margarine
1 tsp. salt
2 tsps. dill seed
1/4 tsp. soda
1 unbeaten egg
2-1/4 to 2-1/2 cups all purpose flour.

Combine all but flour in bowl, beating well. Then add flour. Let rise in warm place until double in size (50 to 60 minutes).

Stir down and turn into well greased 8" casserole or pan. Let rise again in warm place until light.

Bake in 350° oven 40 to 50 minutes or until golden brown. Brush with butter. Sprinkle with salt or poppy seed. Makes one loaf.

Mrs. Marie Gesler

Coffee Cake

Cream:	1-1/2 cups sugar 1 cup shortening
Add:	2 eggs 1 cup milk
Add:	3 cups flour 3 tsps. baking powder

Filling

1 cup brown sugar
1 cup nuts
3 tsps. cinnamon

Pour 1/2 of batter in pan then add part of filling, add rest of batter and pour rest of filling on top. Pour 1/3 cup melted butter over all. Bake at 300° for 45 minutes.

Mrs. Florence Clemens

In Orbit Coffee Cake

1/2 lb. or 1 cup of Crisco or other shortening
1 cake yeast, dissolved in 1/4 cup lukewarm water
1/2 cup sugar
4 cups flour
1 cup milk
1 tsp. salt
2 eggs, unbeaten
vanilla, grated lemon rind, or 1 tsp. almond extract
(I use the lemon rind as it gives it a fine flavor)

Rub shortening, salt, sugar, 2 cups flour as for pie crust. Add milk, eggs, yeast and beat. Add flavoring, beat well. Add rest of flour. Mix well. Let rise in warm room. Punch down and put in refrigerator. In the morning make into coffee cakes (described below).

(For three cakes) Roll 1/3 of dough as you would for pie crust, 9 x 12 oblong shape. Roll very thin. Spread each strip with icing. (It is easier to spread the entire piece before cutting into strips). Roll each strip into oblong roll. Twist each strip slightly and form into braid. (Repeat with other two-thirds of dough.) Nuts and raisins may be added before rolling into strips. Let rise one hour. Bake 45 minutes in 350° oven. (About 1/2 hour is O.K.) After coffee cakes are baked, spread frosting while cakes are still hot. (Powdered sugar and water)

Mrs. Frieda Kanke

Sour Cream Coffee Cake

1/2 cup butter or 1 stick margarine (softened)
1 cup sugar
2 eggs
1-3/4 cups flour
1 tsp. baking powder
1 tsp. soda (level)
1 tsp. vanilla
1/2 tsp. salt
1/2 pint or 1 cup commercial sour cream

Cream margarine, sugar and vanilla thoroughly. Add eggs, beating well together. Sift flour, baking powder, soda and salt. Add to cream mixture, alternately with sour cream. Pour into greased 9 x 13 inch pan or 2 small pans.

Topping

4 Tbs. soft margarine or 1/2 stick
1/2 cup brown sugar
1/4 cup white sugar
1 tsp. cinnamon
1/2 to 1 cup nut meats (chopped)

Cream butter, sugars, cinnamon and nuts together. Sprinkle over batter. Bake in 350° oven until done, about 45 minutes. Can be frosted.

Mrs. Irene Klemme

Bohemian Coffee Cake

1/2 cup butter
1/2 cup brown sugar
1/2 cup white sugar
1-1/2 cups sifted flour
1 egg, well beaten
1 cup chopped dates
1/2 cup buttermilk
1/2 tsp. soda

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Put butter, brown sugar, white sugar and flour in a mixing bowl and mix together with a pastry blender. Save out 1/2 cup of this crumb mixture to use for topping. Dissolve soda in buttermilk and then add egg, dates and buttermilk to crumb mixture in mixing bowl and mix. Pour into a greased oblong pan 7 x 11 x 1-i/2 inches. Bake at 375° for 25 minutes. Ten to twelve servings.

Mrs. Clare Van Voorhis

SALADS & DRESSINGS

1.	Frozen Cranberry Salad	Mrs. Edna Hammond
2.	Frozen Salad	Mrs. Nellie Cayler
3.	Frozen Banana Salad	Mrs. Myrtle Griffith
4.	Frozen Fruit Salad	Mrs. Clare Fitz
5.	Frozen Waldorf Salad	Mrs. Blanche Kuhn
6.	Cranberry Salad	Mrs. Frieda Kanke
7.	Holiday Cranberry Salad	Mrs. Mildred Neiswanger
8.	Apricot-Pineapple-Orange Salad	Mrs. Margaret Toms
9.	Pineapple-Apricot Salad	Mrs. Ada Throckmorton
10.	Pineapple-Banana Salad	Mrs. Sue Champlin
11.	White Salad	Mrs. Edna Brady
12.	Green and White Salad	Mrs. Hazel Pearson
13.	Pear-Lime Jello Salad	Mrs. Mary Clark
14.	"3" Bean Salad	Mrs. Mamie Rierson
15.	Easy Shrimp Salad	Mrs. Bernice Oxley
16.	Sauerkraut Salad	Mrs. Marie Gesler
17.	Sauerkraut Salad or Relish	Mrs. Lella Houck

DRESSINGS

1.	Salad Dressing	Mrs. Ella Lake
2.	Salad Dressing	Mrs. Ada Throckmorton
3.	Chef's Salad Dressing	Mrs. Irene Klemme
4.	Fruit Salad Dressing	Mrs. Helen Wessman

Frozen Cranberry Salad

1 can whole cranberries
2 tsps. lemon juice
1/2 pt. whipping cream - 1/4 cup sugar & 1 tsp. vanilla
1 cup chopped nuts

Spread sauce in refrigerator cube tray. Whip cream - add sugar and vanilla and lemon juice. Fold in nuts. Spread over sauce and freeze.

Mrs. Edna Hammond

Frozen Salad

1 lb. marshmallows (cut fine)
1 cup drained crushed pineapple
2 Tbs. finely chopped cherries (red or green)
3 oz. package Philadelphia Cream Cheese (creamed)
1/4 cup salad dressing

Mix the above ingredients well. Fold in 1 pint of whipped cream. Freeze.

Mrs. Nellie Cayler

Frozen Banana Salad

2 (3 oz.) packages cream cheese
1/2 tsp. salt
1/4 cup mayonnaise
juice of 1 lemon
1/2 cup crushed pineapple
2 bananas sliced
1/2 cup chopped walnuts
1/2 cup maraschino cherries cut in fourths
1/2 cup cream, whipped
1 cup sugar

Mix cream cheese with salt, mayonnaise and lemon juice. Beat well and add pineapple, bananas, nuts and cherries. Fold in sweetened whipped cream and pour into refrigerator freezer tray. When frozen, serve in slices on crisp lettuce. Serves 6 to 8.

Mrs. Myrtle Griffith

Frozen Fruit Salad

1 (13 oz.) can evaporated milk
1/2 cups sugar
2 Tbs. lemon juice
1 #2 can crushed pineapple (drained)
1 #2 can fruit cocktail (drained)

Chill evaporated milk - whip until consistency of whipped cream. Fold in sugar, lemon juice and well drained pineapple and fruit cocktail. Pour into an approximately 8 x 10 inch pan and freeze. Cut into squares and serve on lettuce. Put a cherry on top of each when serving. Serve frozen.

Mrs. Clare Fitz

Frozen Waldorf Salad

2 eggs slightly beaten, add 1/2 cup sugar, 1/2 cup pineapple juice, 1/4 cup lemon juice, 1/8 tsp. salt and cook over low heat till thick. Cool. Add 1/2 cup diced celery, 1/2 cup drained crushed pineapple, 2 diced apples, 1/2 cup chopped walnuts. Fold in 1 cup whipped cream. Freeze. Put in 10 x 13 inch pan.

Mrs. Blanche Kuhn

Cranberry Salad

1-1/2 cups sugar
1 small can crushed pineapple
6 apples
1 pkg. cranberries
2 cups heavy cream, whipped
1/2 cup chopped nuts (optional)

Grind cranberries, apples and mix all ingredients; fold in whipped cream and nuts. Freeze in milk cartons so as to slice.

Mrs. Frieda Kanke

Holiday Cranberry Salad

1 qt. cranberries
2 cups sugar
1-1/2 cups water

Boil sugar and water, 10 minutes, add cranberries and cook 5 minutes more. Then add 2 packages Jello (lemon, raspberry, or cherry).

When cooled a little add:

1 cup celery
1 cup pineapple
1 cup apple or orange
Optional - 1 cup nuts

Mrs. Mildred Neiswanger

Apricot-Pineapple-Orange Salad

2 packages orange jello
2 cups boiling water
1 cup of fruit juice
1 can apricots (cut up)
1 can pineapple tidbits
1 can mandarin oranges

Set until firm then make this topping:

1 cup fruit juice (juices from fruits used above)
2 Tbs. butter
2 Tbs. (heaping) flour
1/2 cup sugar

Mix. Cook in double boiler until thick. Add 1 beaten egg. Cool. Add 1/2 pt. whipped cream and 40 small marshmallows. Spread over firm jello. Sprinkle shredded cheddar cheese on top.

Mrs. Margaret Toms

Pineapple-Apricot Salad

1 package lemon jello
1 package orange jello
2 cups hot water and 2 scant cups cold water
1 can apricots (cut up and drained)
1 can mandarin oranges (cut up and drained)

Dissolve jello in hot water, Add cold water. Set in cool place until consistency of unbeaten egg whites. Add fruit and pour into a large pan. Chill until firm.

Topping

Add:
1 cup pineapple juice to apricot, 2 Tbs. butter, 1 egg, beaten, 1 Tbs. heaping flour, and 1/2 cup sugar. Cool. Add 1 package of Dream Whip whipped and spread on top. Sprinkle with 1/2 cup shredded cheese.

Mrs. Ada Throckmorton

White Salad

Drain juice from #2-1/2 size can of crushed pineapple.

Add to juice: 2 level Tbs. flour
2 eggs well beaten
1 cup sugar

Cook the above together in a double boiler until thick. Then cool. Then fold in 1/2 pt. of whipped cream or 1 package of Dream Whip may be used instead of whipped cream. Then pour the above over the pineapple and marshmallows (use as many marshmallows as desired). Add nuts (pecans are very good in this salad). Let set several hours. It is really better to be made the day before.

Mrs. Edna Brady

Pineapple and Banana Salad

1 package lemon gelatine
1 package orange gelatine
2 cups hot water
1-1/2 cups cold water
1 #2 can crushed pineapple drained
2 bananas, diced
10 marshmallows, cut or about 40 miniature ones

Dissolve gelatine in hot water, add cold water, let stand in cool place until consistency of unbeaten egg whites. Add fruits and marshmallows, pour into large baking dish and chill until firm. Then spread with topping.

Topping

1 egg beaten
2 Tbs. flour
2 Tbs. butter
1 cup pineapple juice orange juice
1 cup heavy cream, whipped
1 cup shredded sharp cheese

Combine egg, flour, butter, sugar and pineapple juice. Stir over low heat until thickened. Cool and fold in whipped gelatin and sprinkle with cheese.

Mrs. Sue Champlin

Green and White Salad

1 package lime jello
2 packages Philadelphia Cheese
1 cup cream (whipped)
1 package lemon jello
2 cups boiling water
1/2 cup crushed pineapple

Dissolve lime jello in one cup boiling water. Cool. Fold in pineapple and pour in ring mold. Chill. Dissolve lemon jello in one cup boiling water. Cool. Blend cream cheese and whipped cream Put in with cool lemon jello. Pour over firm lime gelatine and chill again.

This is especially nice for an Easter or spring salad. May also be served with mayonnaise dressing. Serves 12.

Mrs. Hazel Pearson

Pear-Lime Jello Salad

Bottom Layer:

1 package lime jello
1 #2 can pear halves
1-1/2 cups pear juice
1/8 tsp. ginger
2 Tbs. cider vinegar
1 large package Philadelphia Cream Cheese
or 2-2/3 small packages

Top Layer:

1 package lime jello
1-1/2 cups water
2 Tbs. cider vinegar

Cream cheese, add 1 package jello. Dissolve in hot pear juice, ginger and 2 Tbs. vinegar. Beat with egg beater. Fold in cut up pears. Place in cold mold and put into refrigerator until set quite firmly.

Dissolve second package lime jello in 1-1/2 cups hot water and 2 Tbs. vinegar and cool. Add second batch on top of firmly set first batch and return to refrigerator until firmly set.

Mrs. Mary Clark

"3" Bean Salad

1 can yellow string beans cut and drained
1 can green string beans cut and drained
1 can kidney beans drained
1 small onion cut fine or in rings
1 green pepper cut fine or in rings (optional)

Blend together real good the following:

1/3 cup salad oil
2/3 cup wine vinegar
3/4 cup sugar
Salt and pepper to taste

Mix the vegetables. Pour the liquid mixture over the vegetables. Cover tightly and refrigerate all night. Is a good keeper.

Mrs. Mamie Rierson

Easy Shrimp Salad

1 package cherry jello dissolved in 1-1/2 cups boiling water. Add 1/2 cup ketchup. When cool and slightly thickened add 1 small can shrimp and 1/2 cup celery cut fine. Pour into molds. Chill until serving.

Mrs. Bernice Oxley

Sauerkraut Salad

1 #2-1/2 can sauerkraut, drained
1 cup celery chopped
1 green pepper chopped
1 large onion chopped
1/2 cup vinegar
1/2 cup oil
1-1/2 cups sugar

Put into covered container and marinate. The longer the better. Serves 12 - 14.

Mrs. Marie Gesler

Sauerkraut Salad or Relish

1 qt. sauerkraut, well drained
1 green pepper chopped
1 red pepper (or pimento for color)
2 carrots
1 medium onion
1 cup celery chopped

Bring to boil 1 cup sugar and 1/3 cup vinegar and pour over above. Let marinate for several hours before serving; is better the longer it stands.

I use 1/2 recipe using small can of kraut.

Mrs. Lella Houck

Salad Dressing

1 large onion
1 cup sugar

Grate onion, place on top of the cup of sugar.

Add: 1 tsp. salt, 1/2 tsp. celery seed, 1/2 cup vinegar, and 2 cups salad oil. Mix well.

Mrs. Ella Lake

Salad Dressing

1/3 cup vinegar
1/3 cup sugar
1/2 tsp. garlic powder
1/2 tsp. celery salt
1/2 cup salad oil

This can be doubled and put in refrigerator to be used as needed.

Mrs. Ada Throckmorton

Chef's Salad Dressing

1 cup sugar
1 cup salad oil
1 tsp. paprika
juice of 1 lemon
4 Tbs. grated onion
1 cup catchup
1/4 cup vinegar
1 tsp. salt

Combine and beat with a beater and cool. Serve over tossed salad. Makes about 1 qt. of dressing. Refrigerate.

Mrs. Irene Klemme

Fruit Salad Dressing

1/3 cup orange juice
1/3 cup pineapple juice
2 Tbs. lemon juice
2 eggs, slightly beaten
1/2 cup sugar
1/4 tsp. salt
1 cup heavy cream (whipped)

Mix fruit juices; add to beaten eggs and add sugar and salt. Cook in double boiler for 3 to 5 minutes or until thickened. Cool, fold in whipped cream. This makes about 2-1/2 cups of dressing.

Mrs. Helen Wessman

ACC 12-16-10